

Easy Green Pork Chili

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What makes green chili green? Green bell peppers, jalapenos, green salsa, and fresh cilantro. It's unlike any other chili you've had!

Ingredients:

2 tablespoons olive oil
1 (2-pound) boneless pork shoulder, cut into ½-inch cubes
1 teaspoon ground cumin
Salt and black pepper, to taste
2 red onions, chopped
1 green bell pepper, seeded, chopped
1 jalapeno pepper, seeded, chopped
1 clove garlic, chopped
4 cups chicken stock
1 cup prepared green salsa
1 cup chopped fresh cilantro

Directions:

- 1) Heat oil in a medium pot over medium. Season pork with cumin, salt, and pepper.
- 2) Add pork to pot; cook until browned and no longer pink, stirring occasionally, about 5 minutes. Add onion, bell pepper, jalapeno pepper, and garlic; cook until softened, stirring occasionally, about 5 minutes.
- 3) Add stock and salsa to pot; bring to a boil over high heat. Reduce to a simmer, cover, and cook until meat is very tender, about 60 minutes.
- 4) Add cilantro to pot; stir well and cook until warmed through, about 5 minutes. Serve warm.